

DINNERLY



Fan Fave: Haloumi Burgers

with Craisin Relish and Fries



30 minutes



2 Servings

Brighten up your winter nights with our moreish haloumi veggie burgers. They're perfectly topped off with a cinnamon-spiced craisin-apple relish and a side of sweet potato fries.

WHAT WE SEND

- 1 sweet potato
- 1 granny smith apple
- 180g haloumi ⁷
- 30g raisins
- 5g ground cinnamon
- 2 milk buns ^{1,3,6,7}
- 50g rocket leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs olive oil
- 20g butter ⁷
- 1 tbs balsamic vinegar ¹⁷
- 1 tbs honey
- 1 tbs mayonnaise ³

TOOLS

- 2 oven trays
- baking paper
- small saucepan
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 965kcal, Fat 53.0g, Carbs 85.8g, Proteins 29.1g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled sweet potato** into 1cm-thick fries. Peel the **apple** and cut into 2cm chunks. Halve the **haloumi** lengthwise, then halve widthwise.



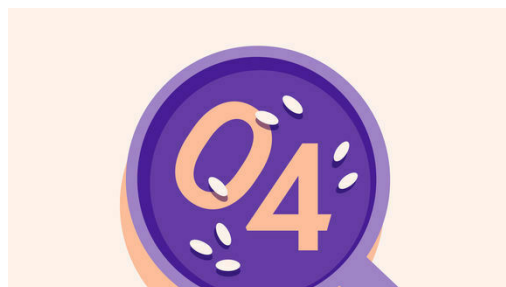
2. Make sweet potato fries

Put the **sweet potato** on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to combine. Roast, turning halfway, for 18-20 mins until golden and tender.



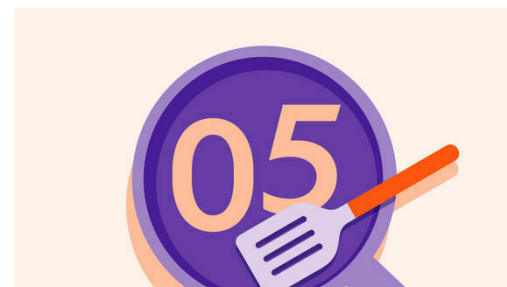
3. Make relish

Meanwhile, melt **20g butter** in a small saucepan over medium heat. Cook the **apple**, stirring regularly, for 5 mins or until softened. Add the **raisins**, **½ tsp cinnamon***, **1 tbs balsamic vinegar**, **1 tbs honey** and **1 tbs water**. Reduce the heat to low and cook, stirring occasionally, for 3-4 mins until caramelised. Remove the pan from the heat.



4. Pan-fry haloumi

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until golden. Remove the pan from the heat.



5. Warm buns and serve up

Cut the **buns** in half and put on an oven tray, cut side up. Bake for 5 mins or until warmed through. Spread the bun bases and tops with **mayonnaise**, then layer with **half the rocket**, the **haloumi** and **relish**. Sandwich with the bun tops. Serve with the **sweet potato fries** and **remaining rocket** (see Make it yours) and enjoy!



6. Make it yours

Fancy a quick dressing? Toss the remaining rocket with a little balsamic vinegar and olive oil, then season with salt and pepper.